

# Recipe of the Week 15th September 2010

We have not managed to write our recipe column for a couple of weeks but it is not because we have run out of ideas for recipes. The excuse is that our editor was on holiday....

In an effort to make up for the omission here is a [link](#) for you first of all.

Edinburgh housewife, Maggie Darling, is writing a cookery blog. Who? Well you do know her husband. He is MP for Edinburgh South and former Chancellor of the Exchequer, Alistair Darling. The former journalist, Maggie, is now writing out her recipes for Scottish cooking with friends and family. We quite like the recipes but would recommend that she moves away from the black theme.....it is very difficult to read and really does not say "food" to us. What do you think?

According to [The Telegraph](#) Mrs D is trying to be the new Nigella....

Anyway this week's recipe is from the East Coast of America. A great favourite in Boston is Clam Chowder. So here is our recipe for it – absolutely yummy and very much a comfort food.

## Ingredients

4 slices bacon

250ml milk

13 ounces clams, minced and drained

1/2 teaspoon salt

3 average sized potatoes, peeled and diced (quite small pieces)

1/4 teaspoon pepper

1 onion, chopped

2 tablespoons butter

2 tablespoons flour

250ml cream

Oyster crackers if you can get them – or cream crackers will do as a substitute!

1. Place bacon in a large microwaveable casserole dish. Cover and microwave 4 to 5 minutes, or until crisp. Remove bacon, crumble and set aside.
2. Drain clams but reserve the liquid and add it to bacon drippings in the casserole. Stir in potatoes and onion. Cover and microwave on high 9 to 12 minutes or until potatoes soften.
3. Stir flour into half the milk whisking all the time (might be best to do this in a food processor)
4. Add flour mixture and remaining milk, cream, clams, salt and pepper to hot liquid. Stir vigorously so that there are no lumpy bits. Cover and microwave 4 to 5 minutes.
5. Garnish with butter, crackers and crumbled bacon.